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BEVERAGES 1896 Beer Brewing

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BOMBSHELL FOR THE BREWERS OF BEER.

Bill Proposed Which Will Hit Some of Them Harder Than the Raines Law.

It Says That All Beers and Ales Must Be Kept in Vats for Six Months Before Sale.

WILL BE INTRODUCED THIS WEEK.

Dr. O'Sullivan, of Medico-Legal Fame, Drafts the Measure—Brewer Ehret Says It Cannot Be Complied with if Passed.

Within the next few days a bill will be introduced into the Legislature at Albany which, if it becomes a law, will bring as much dismay to certain brewers of the State as the passage of the Raines law. The bill is the product of the medico-legal expert, Dr. W. J. O'Sullivan, who figured so prominently in recent poisoning trials. He drafted the bill at the request of several members of the County Medical Society, and the latter will send a deputation to Albany to urge the passage of the measure.

It has been hinted at time and again that a considerable quantity of lager beer, bock, porter and other malt products has been subjected to some adulterating process The physicians who have retained Dr. O'Sullivan to push their proposed reform in Albany go even further. They have been collecting evidence during the past few weeks. As a result of a chemical analysis of samples of ale and beer taken from different saloons throughout this city, Brooklyn and other parts of the State, they claim that beer, as consumed in certain localities, and turned out by certain brewers, contains many poisonous ingredients.

According to the contention of the physicians who are back of the proposed bill, neither beer nor ale should be put upon the market within six months from the time of brewing. It takes all of that time, they claim, for the fermentation process to cease.

Instead of the beer consumed in New York and vicinity being allowed to stand for six months, it is, the physicians assert, put on the market a week or ten days after the brewing. In order to stop fermentation, it is necessary to use different kinds of acid, the principal one of which is salicylic acid, and this, it is claimed, is used by a number of brewers throughout the State. It is also claimed that instead of hops being used, as is supposed to be the case, a number of concerns use ground corn. They also use, it is said, a famous adulteration of hops known as taruc acid, alonine, benzoic acid, boracic acid and calcum bisulphate. The three acids last mentioned are poisonous in their nature.

SHOULD NOT USE STO...

Some Timely Statistics for the Convivial, for Reformers and for the Temperate.

This story is an object lesson intended to show in a graphic way how much spirituous liquor and how much malt liquor New Yorkers consume in a year.

The consumption of beer in New York City in a single year is, according to United States internal revenue returns and shipping statistics, 160,000,000 gallons. Of this amount, taking 1895 as an average, the breweries on Manhattan Island produced 4,443,931 barrels or 141,983,827 gallons. To this must be added over 3,000,000 gallons of imported German beer, 2,000,000 gallons of English and Scotch ales and porter, and the rest of the grand total is made up from the fancy beer of St. Louis, Milwaukee, Cincinnati and Rochester, and a large quantity from the breweries of Long Island, Jersey City and Staten Island.

The ordinary package of commerce in malt liquors is a half barrel, containing fifteen and three-quarter gallons. Beer taxes are paid upon the basis of $1 per barrel of thirty-one and one-half gallons. There are quarters containing a little less than eight gallons, that are in demand in small saloons, and most breweries also put up "eighths," which contain about four gallons, and have become quite popular on the East Side since the advent of Roosevelt, and are destined to become a Sunday fad in the tenement districts.

Four gallons of beer is sufficient to keep a small family properly irrigated during a hot, dry Sunday. The brewers expect a boom in the sale of these small original packages, and the cooper shops are working full time in anticipation of it.

The outside dimensions of a half-barrel are: Diameter at ends, 15 inches; circumference at the centre of butt, 62 inches; height, following line, 28 inches. To hold 160,000,000 gallons of beer requires 10,000,000 half-barrels. With the ends punched out and the barrels put end to end, a conduit or pipe from 15 to 20 inches in diameter could be constructed reaching for 23,333,333 feet, or 4,420 miles, a rushing beerduct from ocean to ocean. Arranged on a level field on end and side to side, each barrel at the centre utilizing a space 20x20 inches, the field would be 5,500 feet or more than a mile square.

Yet statistics and mathematics are deceptive, and it will surprise most persons to learn that should a cask be built on the same relative proportions of the half-barrel, to hold the 160,000,000 gallons of malt beverage consumed in New York City in a single year, it would, standing on end, be but 133 feet high. It would be 71¼ feet in diameter and 294½ feet in circumference.

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